

Wisconsin FCCLA  
2010 STAR Events  
Pastries & Baked Goods – Senior Category  
Utensil List

Use a plastic tote or box (such as Rubbermaid or Lexan) that is able to be washed and sanitized, to carry equipment. To make packing easier, nest equipment as much as possible and use kitchen towels and dish clothes to cushion items.

Wax paper  
1 Small Sifter  
Standard Set of Dry Measuring Cups (1 cup, ½ cup, 1/3 cup, ¼ cup)  
Standard Set Measuring Spoons (1 tablespoon, 1 teaspoon, ½ teaspoon, ¼ teaspoon)  
Straight Edge  
4 Custard Cups  
1 Cup Liquid Measuring cup  
2 Medium Mixing Bowls  
Mixing Spoon  
Rolling Pin – optional  
Biscuit Cutter  
Table Knife  
Wire Whisk and / or Rotary Beater  
One 6 – 8 inch Coated Skillet  
1 Cookie Sheet  
1 Heat Resistant Rubber Scraper  
1 Wide Turner  
1 Turner  
1 Pastry Brush  
2 plates  
4 dish towels  
2 dish cloths  
Oven Thermometer  
Wire Cooling Rack  
2 Hot Holders / Mitts  
Timer  
Pastry Blender  
Grater  
Small Scale (for measuring 1 ounce)  
Sanitizer for Work / Counter Surfaces

*Compiled by Catherine Lader, February 2010*